



Dining Services Committee Meeting

May 5, 2021, 2:30 PM

Club Room

Stan called the meeting to order at 2:30 PM.

Present: Stan Zarinsky (Dining Services Committee Chairman), Jean Aronson (RAC Rep), Louise Cochran, Carolyn Deming, Janice Kimbro, Jim Price, Kathy Vore (Secretary), Chris Wynn (Chef), Theresa Lehman (Dining Services Director), and Rocco Nenarella (Sub-Committee Representative). Also in attendance were Judy Brown and David Mohl, resident guests.

Absent: Mike Anderson, Gerri Cureton, Jennifer Gonzalez (Asso. Dir. Dining Services), Tania Aguirre (Dining Services Manager) and Ashley Ryckman (Grille Manager).

A quorum was present.

The minutes from the previous meeting were unanimously approved.

Stan opened with the following:

- Gerri Cureton has resigned as a member of our Committee for health reasons, and a successor will be determined in July;
- Received 63 online comments about Dining Services since our last meeting: 28 positive (i.e., Vegan Bolognese was very good; the flounder and beef tenderloin were excellent); 15 negative (i.e., long delays in receiving food due to understaffing); 15 intermediate comments (i.e., 1 positive / 1 negative regarding the same enchilada dish); and, 15 positive comments regarding specific servers;
- Suggested whoever answers Hostess Desk phone (642-1313) do so with their name;
- Also suggested servers be provided with electronic tablets to take orders in Dining Room; (this is in work and hopefully will be implemented later in May).

Menu Chat Report by Janice Kimbro: Janice noted these weekly chats remain positive, and that monkfish is once again on Friday's menu.

Theresa Lehman: 11 servers have been hired, 11 more are needed. Until server training is complete, we will continue to see management personnel filling in, including Tania, Joey, Angie, and Chef Chris. Reopening the Buffet will ease the flow of food preparation and delivery.

Sunday Brunch successfully re-opened on May 2. Busiest time was at 11:30 and Theresa recommended residents make reservations for a later seating. Stan noted the Dining Room was less crowded at 1:30, which resulted in a more relaxed dining experience.

The American Grille will open on Sundays starting June 6, possibly from 3 to 6 pm; specific times may be amended slightly. Rotisserie chicken and pizzas will be on the menu. Thursday turkey dinners will continue to be offered though they are not as popular as pre-Pandemic.

Rocco Nenarella, Casual Dining Sub-Committee: Proposed adding artwork throughout the Grille to enhance the casual dining experience; committee voted 6 in favor, 2 opposed.

The proposed rearrangement of existing 6-top tables to potentially increase the number of diners was deferred as that would require ordering additional tables.

The proposal to enlarge the General Store by eliminating the alcove currently housing a large waste receptacle was deferred until after (a) the installation of new coolers expected later in May and (b) a review of Store sales for a couple of months.

Review of existing and proposed procedures for ordering food in the Grille:

1. Proposal to order online or phone for take out, and pick up items just inside the Grille was accepted and implemented previously;
2. Propose placing a take out order at the counter, receive a pager, and wait in the Atrium until order is prepared for pick up;
3. If eating in the Grille, place the order and receive a number to be placed on the table to facilitate Staff delivering food more easily.

4. Items 2 and 3 were deferred at this time.

The next meeting is set for the Club Room, Wednesday, June 2, 2:30 PM.

The Meeting was adjourned at 3:38 PM.

Respectfully submitted,

Kathy Vore, Secretary
Dining Services Committee